PACAUD VIGNERONS

POUILLY-FUISSÉ

« La Teppe Charpy » 2024



VARIETY

100% Chardonnay - vines 50 years old.

VINEYARD

Vines in the commune of Fuissé, halfway up the hillside between 200 and 250m, facing due east.

SOILS

Schist and pelite of the basement - Palaeozoic era.

VINIFICATION

Hand-picked, whole bunches taken to the press.
Direct pressing. Vinification without sulphur, using indigenous yeasts. Light settling.

AGEING

Aged on fine lees in one new 500-litre oak barrel and one 300-litre stainless steel barrel for 12 months, followed by 10 months in stainless steel vats after blending. Unfined and unfiltered.

TASTING NOTES

- Pale, crystalline gold colour with golden highlights.
- Very elegant and intense, with toasted, roasted notes and notes of nuts (almond).
- Beautiful aromatic intensity. Balanced and ample, with spicy notes, white-fleshed fruit and nuts, and a long, saline finish.

FOR YOUR TASTING

Quantity produced	Serving temperature	Ageing	Alcohol content
996 BOTTLES	BETWEEN 9° AND 12°C	10 YEARS	13 %

PACAUD VIGNERONS | 37, Route de Cenves - 71570 PRUZILLY - FRANCE | Tel. : 33 (0)6 66 59 57 88 | pacaud.vignerons@gmail.com